

Cienki w uszach

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **42**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|-----------------|-------|-----|
| Grain | Monachijski | 0.7 kg (42.4%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.75 kg (45.5%) | 75 % | 30 |
| Adjunct | Płatki owsiane | 0.2 kg (12.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 7.5 g | 60 min | 10 % |
| Boil | Izabella | 7.5 g | 60 min | 5.1 % |
| Boil | Izabella | 5 g | 15 min | 5.1 % |
| Boil | Marynka | 5 g | 15 min | 10 % |
| Aroma (end of boil) | Izabella | 5 g | 0 min | 5.1 % |
| Boil | Izabella | 2.5 g | 45 min | 5.1 % |
| Aroma (end of boil) | Marynka | 5 g | 0 min | 10 % |
| Boil | Marynka | 2.5 g | 45 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Safale |